

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Abuelos Mexican Food Embassy Establishment Name 2102 Hamilton Place Blvd.

Permanent O Mobile Type of Establishment O Temporary O Seasonal

Chattanooga Time in 01:15 PM AM/PM Time out 02:25: PM AM/PM

01/12/2022 Establishment # 605200872 Embargoed 0

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 257 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ved		C	0 5 =co	rrecte	d on-
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ου
1	838	0			Person in charge present, demonstrates knowledge, and	0	0	5	40	100	L_
_		OUT			performs duties	-	_	_	16		0
~	IN	OUT	NA	NO	Employee Health	1 A			17	0	0
2	-86	0			Management and food employee awareness; reporting	0	0	5		IN	lου
3	×	0			Proper use of restriction and exclusion	0	0	9		""	"
	IN	OUT	NA	NO	Good Hygienic Practices				18	英	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	120	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0
6	100	0		0	Hands clean and properly washed	0	0		22	0	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	["	_	1 -
-	500		_		alternate procedures followed		_			IN	OU
8	-X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0
	IN		NA	NO	Approved Source		_		1		_
9	黨	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[**		Ľ
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0			IN	ου
	_	_		_	destruction	+-	_	\Box			
	IN	OUT		NO	Protection from Contamination	+-			25	0	0
13	9	0	0		Food separated and protected	0	0	4	26		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ΟU
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	×	Го
	~	-			served			•	12,	~	ľ

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	X	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	- 3
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

01/12/2022

Signature of Er nvironmental Health Specialist 01/12/2022 Date

Signature of Person In Charge Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 4232098110 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Abuelos Mexican Food Embassy

Establishment Number #: |605200872

NSPA Survey - To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Chlorine	100	
Sani bucket	QA	200	
3 comp sink		200	

Equipment Temperature				
Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes-prep top	Cold Holding	41
Cut leafy greens-prep top	Cold Holding	41
Beans	Hot Holding	156
Raw chicken-prep top	Cold Holding	39
Raw shrimp-prep top	Cold Holding	39
Rice	Hot Holding	163
Ground beef	Cooking	169
Diced tomatoes-prep top	Cold Holding	34
Chicken	Hot Holding	145
Rice	Hot Holding	156
Cooked chicken-FWE unit	Hot Holding	135
Beans-made today walk in	Cooling	46
Ground beef-walk in	Cold Holding	36
Raw chicken-walk in	Cold Holding	36
Raw chicken-prep top	Cold Holding	40

Observed Violations
Total # 4
Repeated # () 27: Food observed upgovered in wells in fronzer. Keep food covered to provent
37: Food observed uncovered in walk in freezer. Keep food covered to prevent contamination
41: Utensils stored in water at 117 on cooktop. Store utensils in hot water of
135F or above.
42: Discontinue "wet nesting" dishes stored on rack. Air dry dishes to prevent standing water.
53: Missing cove base tiles on wall near three compartment sink. Additional floor tiles in same area are in poor repair. Repair and/or replace tiles for easy cleaning.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Abuelos Mexican Food Embassy

Establishment Number: 605200872

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Beans prepared today in walk in at 46F
- 19: Hot holding temperatures are held at 135F or above
- 20: Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On Menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: Cook chill process and used within 48 hours (ROP)

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Abuelos Mexican Food Embassy			
Establishment Number: 605200872			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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stablishment Name: A stablishment Number #	buelos Mexican Food Er	nbassy						
Establishment Number #: 605200872								
Sources								
Source Type:	Food	Source:	GFS					
Source Type:	Water	Source:	Water is from approved source					
ource Type:		Source:						
ource Type:		Source:						
ource Type:		Source:						
Additional Comme	ents							